



- 450 **SUM O**
Thai pomelo, tiger prawn, crispy egg noodles and pomegranate
- 410 **ESCAPE SALAD (V)**
Kale, barley, hearts of palm, chickpeas and celery tossed in a raspberry dressing
- 350 **YAM MAMUANG**
Thai green mango salad, snapper and cashew nuts
- 330 **BEETROOT SALAD (V)**
Zesty yogurt mint dressing and toasted winter melon seeds



- 690 **TASTE OF ESCAPE - SHARING PLATTER FOR 2**
Crispy rice balls with Thai herbs and salted fish, chicken wings with northern mountain pepper, watermelon seed salad, cured and fried local snapper, and a chef's surprise
- 230 **THAI-STYLE ARANCINI (V)**
Soybean curd topped with crisp ginger
- 370 **SEARED SCALLOPS**
Thai fennel confit, apple gel and okra seeds
- 490 **LOCAL BURRATA (V)**
Roasted beetroot, cashew-rocket pesto and beetroot gel
- 330 **SNAPPER CRUDO**
Turmeric-infused compressed watermelon, scallion oil and caper
- 390 **THAI LAAB**
Roasted duck breast with Thai marinade and cured duck egg
- 550 **BEEF TATA**
Puff pastry, quail egg yolk, black garlic, and roasted onion segments
- 330 **LIPA NOI CALAMARI**
Zucchini, chorizo and olive vinaigrette, red berry tomato, and mixed greens



From the Sea

SEAFOOD AND LOCAL FRESH FISH DISPLAY
Choice per Kg, oven baked or grilled

- 480 **SNAPPER FILET**
Barley risotto and coriander foam
- 590 **PRAWN SKEWER**
Garlic confit and roasted okra
- 530 **TURMERIC SQUID**
Lime herb dip
- 690 **GRILLED TUNA**
Mango salsa and black sesame cream



From the Land

- 890 **GRILLED BABY CHICKEN**
Northern Thai Makwuen pepper and succotas
- 550 **PORK CHOP**
Confit apple and romesco sauce
- 1090 **LAMB RACK**
Leek ash and Thai mint basil sauce
- 550/KG **JACK'S CREEK AUSTRALIAN RIBEYE**
Chimichurri
- 1390 **JACK'S CREEK AUSTRALIAN TENDERLOIN**
Chimichurri
- 370 **THAI YELLOW CURRY**
Local seasonal vegetables
- 330 **GRILLED TOFU**
Peanut sauce



Sides

- 190 **MIXED GRILLED VEGETABLES (V)**
Chimichurri
- 190 **CORN ON THE COB (V)**
Butter and parsley
- 190 **BROCCOLINI (V)**
Pecorino cheese
- 190 **CONFIT POTATO (V)**
Chimichurri
- 190 **SIDE SALAD (V)**
Balsamic dressing
- 190 **FRIED CASSAVA (V)**
Spice seasoning



- 430 **LINGUINI VONGOLE**
White wine, lemon grass, Thai red peppers, and parsley
- 450 **PENNE IN CHILI CREAM**
Berry tomatoes, Samui tiger prawns, and chili flakes
- 490 **SQUID INK SPAGHETTI TUNA RAGÚ**
Thai fennel, lemon, olive oil, and shallots
- 410 **LINGUINI BROCCOLINI (V)**
Over baked with Pecorino cheese



- 250 **COCONUT CRÈME BRÛLÉE**
Served in a coconut with mango sugar crust
- 310 **PASSIONFRUIT FROZEN SOUFFLÉ**
Grilled coconut and rum
- 370 **DARK CHOCOLATE MOUSSE**
Organic Uganda 80% chocolate on brittle with poached red wine fig
- 120/SCOOP **ICE CREAM & SORBET**
Seasonal assortment of flavors

